

FENNEL-GARLIC  
PORK ROAST

*Submitted by Jeff Cerciello*

PAIR WITH:  
"SONOMA COAST"  
PINOT NOIR

INGREDIENTS

**BRINE**

- 1/4 cup honey
- 2 tablespoons black peppercorns
- 18 fresh bay leaves (1/3 ounce)
- 10 thyme sprigs
- 10 flat-leaf parsley sprigs
- 2 heads of garlic, halved horizontally
- 1 cup kosher salt
- 3 quarts cold water
- One 4-pound boneless pork loin, tied

**RUB**

- 2 tablespoons fennel seeds, coarsely chopped
- 1 teaspoon crushed red pepper
- 6 garlic cloves, thinly sliced
- 1 teaspoon finely grated lemon zest
- Pinch of salt
- 1/4 cup extra-virgin olive oil
- 2 tablespoons canola oil



PREPARATION

**Brine**

- In a medium saucepan, combine the honey, peppercorns, bay leaves, thyme, parsley, garlic and salt with 1 quart of the water and bring to a boil, stirring to dissolve the salt. Pour the brine into a large bowl and let cool. Add the remaining 2 quarts of cold water along with the pork and refrigerate overnight (12 to 18 hours). Drain and pat dry, picking off any seasonings.

**Rub**

- In a mini food processor or a mortar, combine the fennel seeds, red pepper, garlic, lemon zest and salt and process or pound to a paste. Stir in the olive oil. Rub half of the spice paste on the lean side of the pork and let stand at room temperature for 2 hours.
- Preheat the oven to 350° and set a rack on a large rimmed baking sheet. On a large griddle, heat the canola oil until shimmering. Add the pork fat side down and cook over moderately high heat until browned, about 5 minutes. Transfer the pork to the rack, fat side up, and slather with the remaining garlic paste. Roast the pork for about 1 hour, until an instant-read thermometer inserted in the thickest part registers 140° to 145°. Let rest for 20 minutes before slicing.